

Safe Food & Business Practices Institutional Survey

Definitions: Good Agricultural Practices (GAP) and Good Handling Practices(GHP) are recommendations to minimize the risk of food contamination at the farm level. GAP focuses on field production/harvest and GHP focuses on post harvest handling and processing. This survey will be used to design future programs that help growers access markets that may require these types of certifications.

Rate your level of concern regarding food contamination:

☐ Not Concerned ☐ Slightly Concerned ☐ Concerned ☐ Very Concerned

What acceptable farm practices or food handling practices do you monitor?

Never Sometimes Always

- On farm/facility documentation
- Inspections on site
- Third party inspection on site (distributor, etc)
- Inspections at Point of Sale
- Farm Food Safety Plan
- Third Party Audit

What certification, if any, do you require of vendors at your facility?

What barriers are there for producers to enter an institutional market? Do you see this changing in the future?

What circumstances, policies, practices, etc internally can cause barriers for producers and impact their income or situation?

What advantages and disadvantages do you see from various business models used in your onsite Farmers Market?

What concerns or issues have you experienced around fresh food safety and good handling practices?

What skills do vendors need to develop in order to effectively sell to institutions such as yours?

What advice would you give to other hospitals starting a Farmers Market?

What would you do differently if starting over?